Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

Claims 1-8 (cancelled)

- 9. (new) A method for scalding of slaughtered poultry, prior to plucking thereof, where the poultry, while shackled by their feet, are conveyed by a conveyor through a scalding chamber providing a controlled heated atmosphere of humid, hot air established by blowing steam at a bottom of the scalding chamber, the air being recirculated and blown directly onto the slaughtered poultry by nozzles in the scalding chamber, and where a scalding period is determined by a length and path of the conveyor and by a capacity and/or speed of the conveyor, wherein the conveyor conveys the slaughtered poultry through two or more levels of the scalding chamber past the nozzles.
- 10. (new) A method according to claim 9, wherein the two or more scalding chambers include different temperature zones.
- 11. (new) A method according to claim 9, wherein a first zone has a temperature of approximately 85°C.
- 12. (new) A method according to claim 10, wherein a first zone has a temperature of approximately 85°C.

- 13. (new) An apparatus comprising a scalding chamber with a conveyor having a course with a number of parallel lengths including entry and exit sluices, the conveyor extending past secondary nozzles adapted for blowing humid, hot air directly on poultry passing the secondary nozzles on the conveyor, primary nozzles for blowing in steam at the bottom of the scalding chamber for producing the humid hot air which is recirculated via the secondary nozzles, wherein the conveyor in the scalding chamber extends through two or more levels therein past the secondary nozzles.
- 14. (new) An apparatus according to claim 13 wherein the entry and exit sluices are placed at different levels of the scalding chamber.
- 15. (new) An apparatus according to claim 13, comprising scalding chambers each having a temperature zone, with a first scalding chamber providing a scalding temperature of approximately 60°C, and a second scalding chamber providing a scalding temperature of approximately 50°C.
- 16. (new) An apparatus according to claim 14, comprising scalding chambers each having a temperature zone, with a first scalding chamber providing a scalding temperature of approximately 60°C, and a second scalding chamber providing a scalding temperature of approximately 50°C.

- 17. (new) An apparatus according to claim 13, wherein the scalding chamber comprises a first zone having a scalding temperature of approximately 85°C.
- 18. (new) An apparatus according to claim 13, wherein the scalding chamber is external to an existing slaughterhouse and the entry and exit sluices are part of wall of the slaughterhouse.
- 19. (new) An apparatus according to claim 14, wherein the scalding chamber is external to an existing slaughterhouse and the entry and exit sluices are part of wall of the slaughterhouse.
- 20. (new) An apparatus according to claim 13, wherein the scalding chamber is adapted for extending between two levels of a slaughterhouse building.
- 21. (new) An apparatus according to claim 14, wherein the scalding chamber is adapted for extending between two levels of a slaughterhouse building.